**PHASE 3:**

**PRIORITY TEACHER TRAINING**

Gap Training for current Commercial Cookery Teachers.

This program is designed to provide currently accredited Commercial Cookery teachers with the competency unit:

**SITHCCC027A Prepare, cook and serve food for food service (*holistic*) -Tourism, Hospitality and Events Training Package (SIT07).**

This program will be available to all currently accredited hospitality teachers who hold the staffing code VHO – Commercial Cookery. (Certificate II in Hospitality (Kitchen Operations)

**Training Provider**

Sydney Institute TAFE, Ultimo Campus

**Training Type**

Industry Workplacement.

**Commencement**

Term 2, 2010

**Duration**

Teachers will be provided with a 6 month window to complete the unit from time of enrolment.

**Process**

Current commercial cookery teachers will be required to undertake an industry workplacement to achieve a total of **6 service periods (see definition below),** in a suitable venue. (Priority will be given to teachers who are delivering the new SIT07 Training Package to year 12). Teachers can contact their Local Community Partnerships (LCP) for details of suitable workplace venues. It is recommended teachers undertake their workplacement in NSW. An assessment sheet for sign off will be provided. Once the 6 service periods have been undertaken the assessment sheet needs to be sent to VET Teacher Training.

**Service Period**

A service period can be a breakfast, lunch or dinner and should represent a complete meal service. This should not be confused with a shift as this is the term used to describe the number of hours worked for example 08:00 to 16:00 shift. Teachers are required to be in attendance for the opening and the closing of that service period. This should include the following:

* Organise and prepare for service
* Provide service
* Close down after service.

**Cost**

VET Teacher Training will cover the cost of the program (enrolment) and provide each teacher with up to 3 days relief for the completion of the 6 service periods in industry. Schools are to use CEPS Code 302 to access the relief funds.

**Accreditation/Articulation**

Successful participants will receive a Transcript of Results for the unit SITHCCC027A Prepare, cook and serve food for food service (*holistic*) -Tourism, Hospitality and Events Training Package (SIT07).

**Currency**

Once completed, this training will count 18 hours towards industry currency.

**Contact**

For further details please contact Joe Jimenez Senior Coordinator VET Teacher Training, Vocational Education in Training in Schools Directorate, [joseph.jimenez@det.nsw.edu.au](mailto:joseph.jimenez@det.nsw.edu.au) or 02 9244 5141